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INSTITUTIONAL MEAT PURCHASE SPECIFICATIONS FOR FRESH LAMB AND MUTTON--SERIES 200

APPROVED BY USDA



These specifications contain descriptions of various fresh lamb and mutton products customarily purchased by large-volume users of meat. They were developed in conjunction with interested procurement agencies and suppliers and are approved for use in meat procurement programs in which the meats supplied are examined, accepted, and certified by Federal meat graders. When utilized in such programs these specifications must be used with "Institutional Meat Purchase Specifications--General Requirements for Use Under USDA Acceptance Service," which may be purchased from the Superintendent of Documents.

The specifications are one of a series approved for meat and meat products. Others which are currently available include those for Fresh Beef--Series 100, Fresh Veal and Calf--Series 300, Fresh Pork--Series 400, Cured or Cured and Smoked and Fully-Cooked Pork Products--Series 500, Sausage Products--Series 800, and Portion-Cut Meat Products--Series 1000. Copies of specifications for these products may be purchased from the Superintendent of Documents.

Specifications for cured beef and edible by-products will be available at a later date.

UNITED STATES DEPARTMENT OF AGRICULTURE
CONSUMER AND MARKETING SERVICE
LIVESTOCK DIVISION
WASHINGTON, D. C.

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INDEX OF PRODUCTS AND WEIGHT RANGE TABLE

WEIGHT RANGE FOR CARCASSES AND WHOLESALE AND FABRICATED CUTS

Item No.	Product	Range 1		Range 2		Range 3		Range 4	
		Lamb	Mutton	Lamb	Mutton	Lamb	Mutton	Lamb	Mutton
200	Carcass	30-41	55-75	41-53	75-95	53-65	95-115	65-75	115-130
201	Carcass, Fabricated								
202	Foresaddle	15-21	28-38	21-27	38-48	27-33	48-58	33-38	58-65
203	Bracelet, (Double)	5-6	8-11	6-8	11-14	8-10	14-17	10-12	17-19
204	Hotel Rack, Trimmed (Double)	3-5	6-8	5-6	8-10	6-7	10-13	7-8	13-14
205	Chucks and Plates (Double)	12-16	22-30	16-21	30-38	21-26	38-46	26-30	46-52
206	Chucks (Double)	11-14	19-26	14-19	26-33	19-23	33-40	23-27	40-46
207	Shoulders (double)	8-10	14-19	10-13	19-24	13-16	24-29	16-19	29-33
208	Shoulders (Boned, Rolled, Tied)	3-4	6-8	4-6	8-10	6-7	10-12	7-8	12-26
209	Breast and Shank	4-6	8-11	6-7	11-13	7-9	13-16	9-11	16-18
230	Hindsaddle	15-21	28-38	21-27	38-48	27-33	48-58	33-38	58-65
231	Loin, Regular (Double)	5-6	8-11	6-8	11-14	8-10	14-17	10-11	17-20
232	Loin, Trimmed (Double)	3-4	6-8	4-5	8-10	5-7	10-12	7-8	12-15
233	Legs (Double)	11-14	19-26	14-19	26-33	19-23	33-40	23-27	40-46
234	Leg, Oven-Prepared	4-6	8-10	6-8	10-13	8-9	13-16	9-11	16-18
235	Back, Regular	9-12	17-23	12-16	23-29	16-20	29-35	20-23	35-39
236	Back, Trimmed	6-8	11-15	8-11	15-19	11-13	19-23	13-15	23-26
237	Hindsaddle, Long-Cut, Regular.	20-27	36-49	27-34	49-62	34-42	62-75	42-49	75-85
238	Hindsaddle, Long-Cut, Trimmed.	17-23	30-41	23-29	41-52	29-36	52-63	36-41	63-72

Note: When single fores, chucks, shoulders, hotel racks, hinds, loins, legs, backs, etc., are specified, their respective weights must be one-half of that prescribed for double (i.e. in pairs) cuts.

Note: The weights of the various wholesale, fabricated, and boneless cuts as shown in each weight range group in the above table are those usually produced from carcasses of the weights indicated in the corresponding weight range groups. It should not be expected that all carcasses whose weight is within one of the indicated weight ranges will always produce cuts within the weight ranges shown. Neither should it be expected that cuts of the weights shown in each weight range will always originate from carcasses in the indicated weight range. Therefore, in ordering cuts, purchasing officials should order the specific weight range(s) desired without regard to the carcass weights shown in the various ranges.

CLASSIFICATION

Lamb and mutton items covered by these specifications must be of the following kinds (grades, types, weight ranges, and states of refrigeration), as specified herein.

GRADE: TO BE SPECIFIED BY PURCHASER

U.S. Prime	U.S. Good	U.S. Cull
U.S. Choice	U.S. Utility	

TYPE: TO BE SPECIFIED BY PURCHASER

A - Lamb
B - Yearling Mutton
C - Mutton

WEIGHT RANGE: TO BE SPECIFIED BY PURCHASER

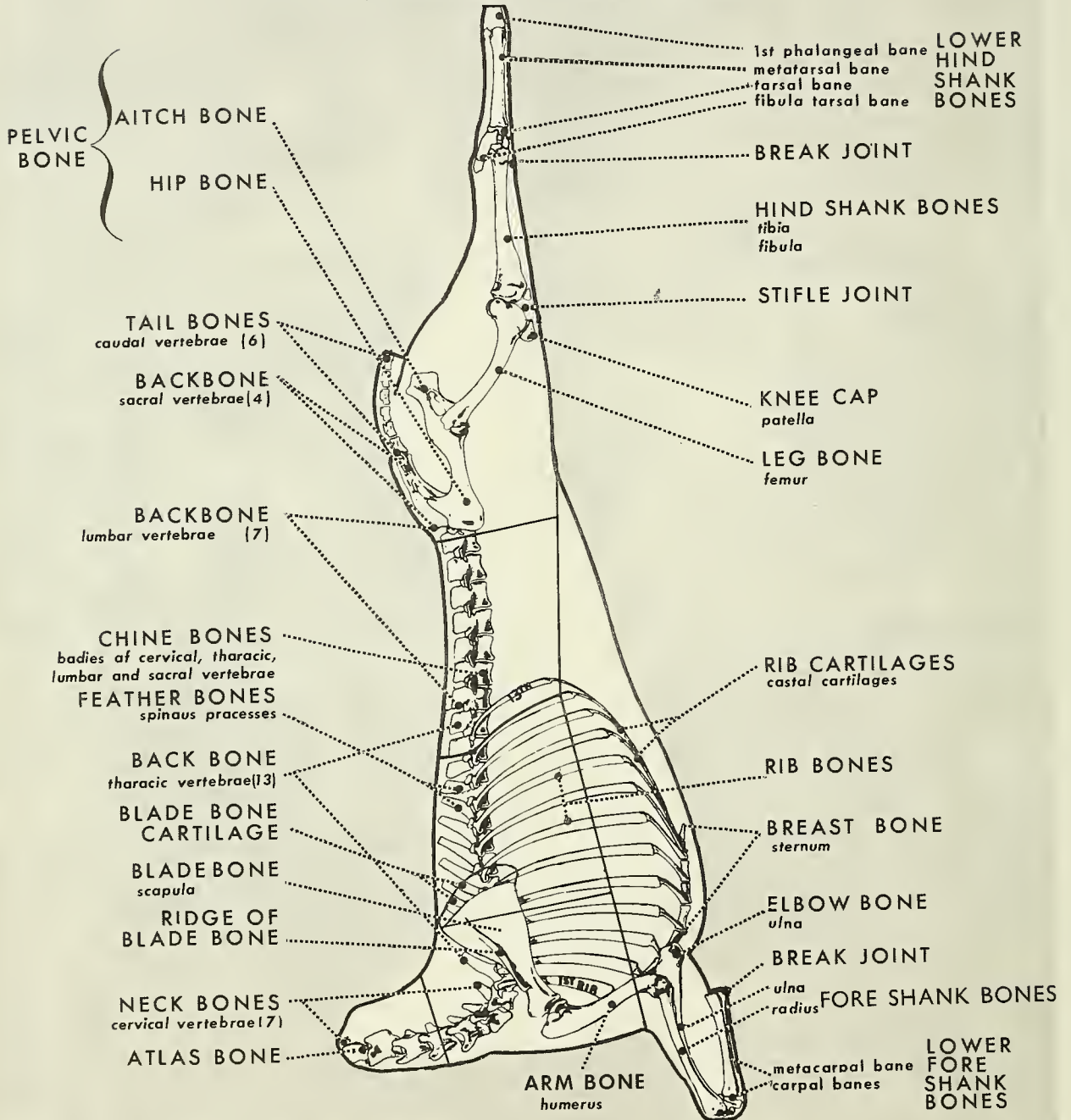
Range 1	Range 3
Range 2	Range 4

STATE OF REFRIGERATION: TO BE SPECIFIED BY PURCHASER

A - Chilled
B - Frozen

LAMB SKELETAL CHART

Location, Structure and Names of Bones



Courtesy of National Livestock and Meat Board

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DETAILED REQUIREMENTS

Material - The lamb, yearling mutton, and mutton products described in these specifications must be derived from sound, well-dressed, unsplit lamb or mutton carcasses; or from sound, well-trimmed wholesale market cuts from such carcasses. Unless otherwise specified, the wholesale and fabricated cuts are double cuts. Single cuts are produced by splitting or sawing and cutting through the median section of the long axis of the spinal processes and related attachments of flesh and bone joining the pair of such cuts. Lamb or mutton cuts which have been excessively trimmed in order to meet specified weights, or are substandard according to the specifications for any reason are excluded. The lamb and mutton must be free of objectionable odors, blood clots, scores, and mutilations (other than slight), discoloration, ragged edges, superficial appendages, blemishes, deterioration, damage, or mishandling. The lamb and mutton also must be free from bruises, evidence of freezing or defrosting and must be in excellent condition to the time of delivery.

Item No. 200 - Carcass - A lamb, yearling mutton, or mutton carcass is the entire unsplit, well-dressed carcass of the type specified without the pluck (heart, liver, and lungs), melt, (spleen), and caul fat. Bloody tissue and frayed ends, such as usually are at the neck, and practically all heart fat must be closely removed and excluded. The skirt (diaphragm) and the hanging tender may be removed in whole or in part.

Item No. 201 - Carcass, Fabricated - The carcass is separated into sides by neatly and uniformly splitting or sawing and cutting lengthwise centrally through the spine of the carcass and then dividing each side into a forequarter and hindquarter by cutting between the 12th and 13th ribs keeping the knife firmly against the 12th rib, following the curvature of the ribs, and continuing the cut through the cartilage and meat of the flank at an approximate right angle to the chine bone, then cutting through the chine bone between the 12th and 13th ribs. The bones of the foreshank must be completely removed by cutting on each side of the bone from the elbow to the knee joint, on the inside of the shank, and cutting under the bone so as to leave the shank meat in one piece and attached to the forequarter. The cords at the knee must be severed where they join the lean meat. The bones of the hindshank must be completely removed by cutting on each side of the bone from the stifle to the hock joint on the inside of the shank, and cutting under the bone so as to leave the meat of the hindshank in one piece and attached to the hindquarter. The cords at the hock joint, including the gambrel cord, must be severed where they join the lean meat. Ragged pieces of foreshank or hindshank meat must be removed and excluded. The tail (caudal) vertebrae must not exceed two in number.

Item No. 202 - Foresaddle - The foresaddle is all of the anterior portion of the carcass produced by "ribbing" the carcass; that is, separating the foresaddle from the hind-saddle by sawing and cutting between the 12th and 13th ribs, the 13th rib remaining with the hindsaddle, and continuing the cut through the meat and cartilage of the flank at right angles to the spine. The foresaddle includes the 1st through the 12th ribs.

Item No. 203 - Bracelet (Double) - The bracelet is the double hotel rack and attached plates remaining all in one piece after separating the same from the double chuck portion by cutting reasonably straight across and through the foresaddle at right angles to the spine and following the natural curvature between the 4th and 5th ribs so that the 5th through the 12th ribs remain in the double hotel rack. The bracelet (double) requires no further trimming.

Item No. 204 - Hotel Rack, Trimmed (Double) - The trimmed hotel rack shall be that portion of the Bracelet - Item No. 203 - remaining after the breast portions have been removed. The breast portions must be removed from racks by starting a cut on the 12th rib not more than 4 inches from the extreme outer tip of the rib-eye muscle, and continuing it in a straight line to a point on the 5th rib not more than 4 inches from the extreme outer tip of the rib-eye muscle.

Item No. 205 - Chucks and Plates (Double) - The chucks and plates are that portion of the foresaddle remaining after the removal of the Hotel Rack, Trimmed - Item No. 204.

Item No. 206 - Chucks (Double) - The chucks are that portion of the foresaddle remaining after the removal of the Bracelet (Double) - Item No. 203.

Item No. 207 - Shoulder (Double) - The shoulders are that portion of the foresaddle remaining after the removal of the foreshanks, briskets, the bracelet and the neck and are obtained by three straight cuts perpendicular to the outside or skin surface. The first cut passes across the foresaddle between the 4th and 5th ribs (this cut separates the double chuck from the bracelet). The second cut passes through the cartilagenous juncture of the first rib and the anterior extremity of the sternum (breast bone cartilage) continuing in a straight line to the 4th rib perpendicular to the first cut (this cut severs the foreshanks and briskets from the double shoulders). The neck must be neatly removed by a third straight cut perpendicular to the neck which leaves not more than 1 inch of neck on the shoulders.

Item No. 208 - Shoulder (Single) - Boned, Rolled, Tied - The boned shoulder (single) is the same as Item No. 207 after it has been split and made completely boneless. The blade bone must be removed carefully to avoid cutting through the flesh at the ridge of the blade bone so as to leave the clod firmly attached on the chine bone side. The remaining meat of the shoulder must be left intact in one piece. In addition to all bones and cartilages, the backstrap, exposed major arteries and veins, neck meat with dark blood discoloration, and the prescapular lymph gland located just in front of the shoulder joint must be removed and excluded. The boneless shoulder must be rolled to produce a firm, compact, rolled roast and be held together by individual loops of strong twine uniformly spaced around the outside of the rolled roast.

Item No. 209 - Breast and Shank - The breast and shank include the flank, breast, and shank; the breast and shank; or the brisket and shank portions left intact in one piece. The foreleg-bone portion must be excluded after removal at or slightly beyond the first articulating joint of the knee towards the shank. The above cuts must reasonably conform with those derived from making shoulders, hotel racks, and trimmed loins as described in these specifications but must not include pieces with unduly fragmented flesh and bone.

Item No. 230 - Hindsaddle - The hindsaddle is the posterior portion of the unsplit carcass remaining after the removal of the Foresaddle - Item No. 202.

Item No. 231 - Loin, Regular (Double) - The regular loin is both loins (double) remaining all in one piece as a pair after separating the same from the double leg portion of the Hindsaddle - Item No. 230 - at the anterior end of the hip bone leaving all of the hip bone in the leg. This cut separating the loin from the leg must be perpendicular to the outside skin surface and also perpendicular to the back bone. The regular loin requires no further trimming.

Item No 232 - Loin, Trimmed (Double) - The trimmed loin is that portion of the Loin, Regular - Item No. 231 - remaining after the flank portions have been removed. The flank portions must be removed by starting a cut on the 13th rib not more than 4 inches from the extreme outer tip of the loin eye muscle, and continuing it in a straight line to a point on the leg end which is not more than 4 inches from the extreme outer tip of the loin eye muscle. The kidney knobs must be removed and in addition the lumbar fat must be trimmed from the loin so that the fat does not exceed 1/2 inch in thickness at the butt end. The fat must then be tapered down to the lean surface at a point not beyond 3/4 of the length of the entire loin.

Item No. 233 - Legs (Double) - The double legs are that portion of the hindsaddle remaining after the removal of the Loin, Regular - Item No. 231.

Item No. 234 - Leg, Partially Bnls. - The partially boneless leg is prepared from one-half the Legs, Double--Item No. 233--after sawing and cutting lengthwise centrally through the spine. The entire flank, all cod or udder fat and exterior surface fat in excess of 1/2 inch must be completely removed. The pelvic, back, and tail bones must be removed. The shank bone is removed by a cut starting at the muscular end of the gambrel cord (where the gambrel cord protrudes from the fleshy base of the leg) following the natural seam which separates the shank meat and shank bone from the heel (gastrocnemius muscle) to the stifle joint, passing through the joint to remove the shank bone with shank meat attached. The round bone (femur) is left intact in the leg.

Item No. 235 - Back, Regular - The regular back is that portion of the carcass remaining all in one piece after the removal of the chuck (Double) - Item No. 206 - and the Legs (Double) - Item No. 233. The regular back requires no further trimming.

Item No. 236 - Back, Trimmed. The trimmed back is that portion of the Back, Regular - Item No. 235 - remaining after the breasts and flanks have been removed by a cut starting at a point on the 5th rib which is not more than 4 inches measured in a straight line from the extreme outer tip of the rib-eye muscle and continuing in a reasonably straight line to a point on the leg end which is not more than 4 inches from the extreme outer tip of the loin-eye muscle. The kidney knobs must be removed and in addition the lumbar fat must be trimmed from the loin so that the fat does not exceed 1/2 inch in thickness at the loin end. The fat must then be tapered down to the lean surface at a point not beyond 3/4 of the length of the entire loin.

Item No. 237 - Hindsaddle, Long - Cut, Regular - The long-cut, regular hindsaddle is that portion of the carcass remaining after the removal of the Chuck, Double - Item No. 206. The long-cut, regular hindsaddle requires no further trimming.

Item No. 238 - Hindsaddle, Long-Cut, Trimmed - The long-cut, trimmed hindsaddle is the Leg, (Double) - Item No. 233 - and the Back, Trimmed - Item No. 236 - portions of the carcass all in one piece.



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